



Pzza.di Santa Trinita-Borgo SS.Apostoli
Firenze-Tel. 055 2658156
www.leantichecarrozze.it
info@leantichecarrozze.it

APERITIF

SERVED WITH 3 SNACKS

Spritz (Aperol o Campari)	8.00 €
Cuba Libre	7.00 €
Mojito	7.00 €
Americano	8.00 €

CROSTONI E BRUSCHETTE

FROM OUR WOOD OWEN

4 crutons assortement with our sauces	6,00 €
4 tuscan crutons (with chicken leaver sauce)	6.00 €
Bruschetta (toasted bread) with fresh tomato, salad, origan and basil	6,00 €
Bruschetta with Tuscan sausage and soft cheese	7,00 €
Bruschetta with "Burrata" mozzarella, tomato and roasted eggplants	8,00 €

STARTERS

Artichokes carpaccio with parmesan shavings	8.00 €
Ham of Casentino served with soft cheese and fried pasta balls	9,00 €
Tavolozza Toscana (5 cold cuts of Casentino, tuscan cruton and pecorino cheese)	10,00 €
Roasted octopus with spicy paprika potato cream	10,00 €
Our sea food soup with garlic bread	11.00 €
Antipasto misto delle Carrozze	
<i>(7 very appetizing starters of the house - it's enough for 2 persons)</i>	13,00 €
"La Bufala 250" (traditional caprese salad with special buffalo mozzarella (250 gr) served with fresh salad, olives, cherry tomatoes, green sauce and garlic toasted bread - it's enough for 2 persons)	13,00 €

BIG SALADS AND SMALL SALAD

Grilled season vegetables served with grilled smoked cheese	11,00 €
Insalata "La Carrozza" - Lattuce, radicchio, tuna fish, carrots, zucchini, corn, mozzarella, boiled egg, cherry tomato and black olives	11,00 €
Farmer salad (mix salad, pears, sheep cheese, nuts and honey salad)	8,00 €
Mix salad	5,00 €
Tomato salad with olives and basil	5,00 €

CHEESES

SERVED WITH HONEY, MUSTARD AND CRUTONS

4 tuscan pecorino cheese DOP <i>al peperoncino / di grotta / semistagionato / riserva</i>	13,00 €
4 tuscan Italian cheese <i>Parmigiano di Montagna 30 mesi / Gorgonzola DOP / Pecorino Toscano di Grotta / Taleggio DOP</i>	15,00 €

TUSCAN SOUPS

Ribollita toscana (<i>traditional vegetables soup</i>)	8,00 €
Pumpikin cream with fresh ricotta cheese ,crispy leeks and crutons	8,50 €

PASTA

Penne all'arrabbiata with very spicy and tasting tomato sauce (<i>best in town</i>)	9,00 €
Creamy risotto with pumpkin, zucchini and fresh sheep cheese	10,00 €
Pici del pecoraro (<i>tuscan fresh spaghetti with fresh ricotta cheese, cherry tomatoes and basil</i>)	10,00 €
Spaghetti alla carbonara (<i>not very light but so good!</i>)	11,00 €
Fusilloni (<i>short pasta</i>) with mushrooms, Leeks and bacon	11,00 €
Traditional home made ravioli, stuffed with ricotta and spinach, with tuscan meat sauce	11,00 €
Tagliatelle "Montenero" with tuscan sausage, artichokes and sheep cheese cream	12,00 €
Tagliatelle sul cinghiale (<i>fettuccine with wild boar sauce</i>)	13,00 €
Creamy Risotto with calamari and prawns and broccoli cream	14,00 €
Spaghetti alle vongole with fresh clams, garlic and parsley sauce (<i>a little spicy</i>)	15,00 €
Padellata di Pici delle CARROZZE (<i>pan with sea food, cherry tomatoes and hot chili</i>)	16,00 €

MEAT MAIN COURSES

Chicken rolls stuffed with fresh sheep cheese and ham served with broccoli flan and crispy bacon	14,00 €
Peposo all'imprunetana (<i>beef meat in Chianti wine and black pepper sauce</i> <i>with parsley potatoes and crispy polenta</i>)	14,00 €
Duck breast in Tuscan Vin Santo sauce with honey and balsamic shallots	16,00 €
PADELLATA DEL GHIOTTONE (<i>special beef in the pan served with porcini mushrooms,</i> <i>black truffle and smashed potatoes</i>)	17,00 €

GRILLED MEAT MAIN COURSES

Tuscan sausage with gratin tomato, roasted potatoes and spinach	13,00 €
Grilled golden lamb chops served with small salad, potatoes, eggplants and polenta	15,00 €
TAGLIATA (<i>beef sliced</i>) with parmesan shavings rucola salad, our special sauce, asparagus and roasted potatoes	16,00 €
SMALL MIXED GRILLED MEAT (<i>beef steak, sausages, lamb and chicken</i>) with roasted potatoes and season vegetables	17,00 €
BISTECCA ALLA FIORENTINA (<i>Classic Beef Steak</i>) Minimum 400 gr <i>25 days of maturation - with season vegetables and roasted potatoes</i>	4,60 €/hg

FISH COURSES

Cod fillet, potatoes and broccoli cream with crispy leeks	14,00 €
Grilled seabass served with asparagus and gratin tomatoes	15,00 €
FRITTURA MISTA - Fried calamari and prawn with zucchini potatoes and eggplant	16,00 €

SIDE DISH

Mix salad	5,00 €
Our fried potatoes	5,00 €
Potatoes purè	5,00 €
Artichokes sautéed in the pan	6,00 €
Spicy spinach with garlic	5,00 €

PIZZE

All our pizzas made with BIO flour (Molini Pivetti) are cooked with fresh Italian mozzarella, tomatoes from Campania and "extravergine" olive oil and leavened naturally for 24 hours
All our pizzas can be served with BUFALA MOZZARELLA (€ 1,50 extra)

CLASSIC PIZZA

MARGHERITA (tomato & mozzarella, parmesan cheese and basil)	8,50 €
DIAVOLA (tomato & mozzarella and spicy salami)	9,00 €
HAM AND MUSHROOMS	9,00 €
NAPOLETANA (tomato & mozzarella, anchovies, capers and oregan)	10,00 €
MAIALONA (tomato & mozzarella, ham, spicy salami, tuscan salami, sausage)	10,00 €
4 STAGIONI (tomato & mozzarella, ham, olives mushrooms and artichokes)	10,00 €
CAPRICCIOSA (tomato & mozzarella, ham, spicy salami, mushrooms, olives, sausage)	10,00 €
VEGETARIANA (tomato & mozzarella and mix vegetables)	10,00 €
4 CHEESES	10,00 €
AL CRUDO (tomato & mozzarella with Parma ham)	10,00 €

OUR SPECIAL PIZZAS

FIORENTINA (tomato & mozzarella, salami, peppers and olives)	10,00 €
SORRENTINA (tomato & mozzarella, eggplant, cherry tomato and smoked cheese)	10,00 €
RUSTICA (mozzarella, fresh ricotta cheese, sausage, spinach)	10,00 €
TUNA (tomato & mozzarella, tuna fish, onions, olives and capers)	11,00 €
PUGLIESE (tomato, typical mozzarella "burrata", cherry tomatoes, basil, oregan)	11,00 €
BELLA NAPOLI (tomato sauce, buffalo mozzarella, cherry tomato, oregan, parmesan, basil)	12,00 €
SANTA TRINITA (mozzarella, fresh artichokes, sausage, pecorino cheese shavings)	12,00 €
BOSCAIOLA (tomato & mozzarella, mushrooms, mascarpone cheese, parsley)	12,00 €
TUTTA CRUDA (bufala mozzarella, parma ham, cherry tomatoes, fresh salad)	14,00 €
DELLE CARROZZE (mozzarella, asparagus, egg, taleggio cheese, parsley, black truffle)	15,00 €
DEL PESCATORE (tomato and mix sea food)	16,00 €

CALZONI

CALZONE CLASSICO (mozzarella, ham and parmesan)	10,00 €
CALZONE POMPEI (mozzarella, spicy salami, Parmesan, ricotta cheese)	11,00 €
CALZONE DELLE CARROZZE (mozzarella, blue cheese, sausage, zucchini and Parmesan)	11,00 €
CLARINETTO (mozzarella, mascarpone, eggplants, parma ham, tomatoes, Parmesan and salad)	13,00 €

BIBITE

0,75 lt Acqua Naturizzata	2,50 €	Pepsi Cola 0,4 lt.	4,50 €
Bibite in lattina: Sprite, Fanta, Lemon Soda			4,50 €
Orange juice	4,50 €	Ice Tea	4,50 €

DRAFT BEER

FORST KRONEN 0,2 lt	4,00 €
FORST KRONEN 0,4 lt	6,50 €

BOTTLED BEERS

Menabrea 0,66 lt	8,00 €
Peroni	5,00 €
Heineken	6,00 €
Budweiser	6,00 €
Peroni gluten free	6,00 €



COVER CHARGE

2,00 €